



## Ohio Administrative Code

### Rule 901:3-7-08 Smoked and smoke-flavored fishery products-process controls.

Effective: [March 21, 2016](#)

---

Processors of smoked and smoke-flavored fishery products, except those subject to the requirements of Chapters 901:3-3 and 901:3-5 of the Administrative Code, shall include in their HACCP plans how they are controlling the formation of the toxin by *Clostridium botulinum* for, at a minimum, the shelf life of the product under normal and moderate abuse conditions.

---